

### ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT

Date:	5 Aug	ust 2019			
	DAY	Month	Year		
Time:	12:00p	m			
	TIME				
Rep. Crow Staff:		Maytham Alshadood, District Directo	or; Veronica Marceny, Constituent Liaison		
<b>P</b>		NAME	Position		
Other Governmen	ntal Staff	N/A			
	S W	NAME	Position		
GEO Employee:		Johnny Choate, Warden			
		NAME	Position		
ICE Employee:		Tracey Cammorto, AFOD; Christopher Jones, AOC; Michael Williams, Community Relations			
		NAME	Position		
Were you allowed	d into the f	acility?			
YES 🗹		No □			
How many people	e are curre	ntly being cohorted/quara	ntined due to sickness?		
Number o	f people cı	urrently cohorted/quarant	ined due to sickness: 61 cohort/3 cases		
How many people	e in this fa	cility have had a case hear	ring in the past week?		
Number o	f people w	ho have had a case hearin	g in the past week: N/A from ICE/GEO		

Version 1.2

The following questions are based on the Performance-Based National Standards, updated as of 2016.



### HANDBOOK: 2.1 G. 2.

The English and Spanish	ICE National Detainee Handbook (handbook) and local supplement
fully describes all policie	es, procedures and rules in effect at the facility. Were handbooks visibly
seen in living areas?	DID NOT SEE LIVING QUARTERS ON THIS VISIT

seen in living areas? DID NOT SEE LIVING QUARTERS ON THIS VISIT
$HANDBOOK\ WAS\ SEEN\ \square$ $HANDBOOK\ WAS\ NOT\ SEEN\ \square$
FORMAL COUNTS: 2.8 V. A.  How many people were most recently formally counted in this facility?
Number of people most recently formally counted in the facility: 1190
How many people formally counted in this facility describe themselves as the following gender?  Female: 135  Male: 1055  Nonbinary: N/A  Prefer not to say: N/A
How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 3
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 123
How many people have left the facility this week?
Number of people who left the facility this week: 130
Of those who left the facility this week, how many were:
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 358

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### MENU PLANNING: 4.1.E.

Show me the kitchen. DID NOT REQUEST TO SEE KITCHEN THIS VISIT



<i>KITCHEN</i>	<i>Was Shown</i>	
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KITCHEN WAS NOT SHOWN □

What was the menu for the week and when was the last time the registered dietitian certified i	What	t was the r	nenu for th	e week and	when was	s the last	time the	registered	dietitian	certified i	ť.
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Menu and packaged food's date of certification:
Menu provided, see attached documents

### FOOD SAFETY AND SANITATION: 4.1.J

Show me the records of the weekly food service area inspection and the daily food and equipment temperature check.

RECORDS WERE SHOWN \( \nsigma \)

RECORDS WERE NOT SHOWN □

### **MEDICAL CARE: 4.3**

Show me the examination and treatment area.

AREAS WERE SHOWN \(\nn\)

AREAS WERE NOT SHOWN □

As soon as possible, but no later than 12 hours after arrival, all detainees shall receive, by a health care provider or a specially trained detention officer, an initial medical, dental, and mental health screening and be asked for information regarding any known acute or emergent medical conditions.

What is the number of detainees that received an initial medical, dental, and mental health screening that have arrived in the past week?

Number of detainees that received an initial health screening:

See note

Please list the licensure type and number of health care professionals providing medical, dental, or mental health services in this facility in the past week:

Asked to provide formal written request for facility staffing and vacancies in advance of visit to accurate numbers available. GEO did report that they are currently recruiting for one of two physician assistant positions and that nurse vacancies are being back filled with temporary staff. Currently have six temporary RNs and five temporary LPNs.

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### WOMEN'S MEDICAL CARE: 4.4

Preventative services specific to women shall be offered for routine age appropriate screenings, to include breast examinations, pap smear, STD testing and mammograms. These services shall not interfere with detainee's deportation or release from custody date.

How many women requested qualified preventative services specific to women in the past week
Number of women who requested services in the past week:
How many women accessed qualified preventative services specific to women in the past week
Number of women who received services in the past week:  0
How many pregnant detainees are in this facility today?
Number of pregnant individuals in the facility: 0
PERSONAL HYGIENE: 4.5.D  Were feminine hygiene items visibly stocked in the living areas?  DID NOT SEE LIVING QUARTERS ON THIS VISIT  FEMININE HYGIENE ITEMS WERE VISIBLE  FEMININE HYGIENE ITEMS WERE NOT VISIBLE
<b>TELEPHONE ACCESS: 5.6</b> Show me where you keep the telephones that detainees use to talk to their families and others in the community, legal representatives, consulates, courts, and government agencies.
Phones Were Shown   ✓ Phones Were Not Shown □
Telephones shall be maintained in proper working order. Show me how many phones there are and that they are in working order.
Number of phones: 12
PHONES WERE IN WORKING ORDER   ✓ See note PHONES WERE NOT IN WORKING ORDER □
Show me the video phone/video relay service area that detainees can use for legal proceeding.
$Area~Was~Shown~\square$ $Area~Was~Not~Shown~\square$
How many detainees have used the video phone/video relay services for legal proceeding in the past week?
Number of detainees that used the video services for legal proceedings: unknown

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### LAW LIBRARIES AND LEGAL MATERIAL: 6.3

Show me the law library. DID NOT VISIT LAW LIBRARY ON THIS VISIT

LAW LIBRARY WAS SHOWN □

*LAW LIBRARY WAS NOT SHOWN* □



The facility shall make efforts to assist detainees who are illiterate, Limited English Proficient (LEP) and have disabilities in using the law library. Facilities shall establish procedures to meet this requirement, such as:

- a. having the facility's law librarian assist the detainee's legal research;
- b. permitting the detainee to receive assistance from other detainees in using the law library;
- c. assisting in contacting pro bono legal assistance organizations from the ICE/ERO provided list: and
- d. in the case of detainees with disabilities, providing reasonable accommodations and or auxiliary aids and services identified through the facility's reasonable accommodation process.

How many people have requested assistance in using resources in the law library in the past week?

Number of people who requested assistance:	unknown				
How many requests were for detainees who were illiterate, LEP, and have disabilities in the past week?					
Requests for detainees who were illiterate: ur	ınknown				
Requests for detainees who with a limited English proficiency: unknown					
Requests for detainees who have disabilities:	unknown				
What was the most common method of assistance the past week?					
Most common method of assistance:	ND.				

### SUPPLEMENTAL NOTES

Confirmed that all counts/data provided by ICE/GEO are for the week preceding each visit (Tuesday to Sunday). Bulk of this visit spent talking to staff in the medical area.

unknown

### QUARANTINE:

Pod C4 was due to have the guarantine protocol lifted on 8/2/19, however three new cases of chicken pox have presented with GEO awaiting results of blood tests to confirm. Cases have been reported to Tri-County Health Department. As before, those detainees with a record of immunization may move freely during the quarantine.

### GENDER COUNTS:

The three transgender detainees currently in the facility identify as female and GEO staff believe they are included in the female count, but will confirm.

### **DETAINEE RELEASE TYPE:**

The destination type of released detainees is not readily available. It is requested that we submit a formal, written request that ICE can review and let us know if and what they can provide.

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### SUPPLEMENTAL NOTES, CONTINUED:

### MEDICAL SCREENING:

Will include requests for numbers/data in medical area in advance request so that data can be compiled. Staff unable to estimate number of screenings but stated that all detainees passed screening.

### MEDICAL RECORDS:

GEO started conversion from paper files to an electronic health record last week. First phase is the pharmacy component. Full system should be functional by late November. They are the first GEO facility to make this conversion. Anticipate being able to link with providers for testing and lab results. New system will have the ability to review charts, including notes, medications, allergies, lab results, and other information with time stamps.

### **ACCESS TO ATTORNEYS:**

In response to a question about frequent reports that detainees cannot find attorneys, ICE/GEO staff report that the Rocky Mountain Immigrant Advocacy Network (RMIAN) receives a copy of the facility's manifest, so they know who is there, and that all detainees are provided a list of pro bono attorneys at intake. In addition, RMIAN is at the facility daily and provides a "Know Your Rights" presentation to all new detainees. Each unit also has a phone list of consulates and a four-digit code that detainees can dial which goes directly to RMIAN.

### VISITATION AREA PHONES:

Checked phones in visitation area. All are functional, two were difficult to hear on from one end. Staff noted those.

### **FACILITY COUNTS:**

Staff conduct counts of all detainees five times per day. Four are physical counts and one a manifest count (matching names/manifest). Daily "standing" count, where all detainees must be present and literally stand, is at 2pm. Detainees may not move throughout the facility during counts. Visitation is delayed during counts.

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### **ADULT CYCLE MENUS**

These menus are proprletary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019		CYCLE 5 WEEK-AT-A-GLAN
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal	Beef Patty	T-Ham Macaroni Cheese Cassero
	Scrambled Eggs	Hamburger Bun	Beans
	Jelly	Rice	English Peas
	Biscuit	Pinto Beans	Cornbread
	Margarine	Lettuce	Margarine
	Sugar	Mustard or Mayo	Applesauce Cake
	Coffee	Gelatin w/Fruit	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Fideo w/ Meat Sauce	Chicken Fried Steak
	Pancakes	Carrots	Whipped Potatoes
	Syrup	Green Salad	Cream Gravy
	Turkey Ham	Garlic Bread	Green Beans
	Margarine	Spice Cake	Dinner Roll
	Sugar	Fortified Sugar Free Tea	Salad w/ Dressing
	Coffee	Dressing	Margarine
	Milk 2 %	-	Fortified Sugar Free Beverage
WEDNESDAY	Farina	Tahitian Chicken	Salisbury Steak
	Eggs	Rice	Potatoes Augratin
	Peppered Gravy	Green Beans	•
	Biscuit	Pinto Beans	Mixed Vegetables
	Margarine	Green Salad	Beans
	Sugar		Roll
	T	Dressing	Cake
	Coffee Milk 2 %	Cornbread	Fortified Sugar Free Beverage
		Fortified Sugar Free Tea	
THURSDAY	Rice and Raisins	Fajita w <i>i</i> Tortillas	Turkey Salami
	Pancakes	Grilled Onions & Peppers	Cheese, Sliced
	Syrup	Spanish Rice	Macaroni Salad
	Turkey Ham	Refried Beans	Corn Salad
	Margarine	Salsa	Mustard / Mayo
	Sugar	Garden Salad / Dressing	Lettuce & Onion
	Coffee	White Cake	Bread
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Dry Cereal	Chicken Stir-Fry	Tuna Salad
	Creamed Meat Gravy	Rice	Grilled Potatoes
	Grilled Potatoes	Peas	Pinto Beans
	Biscuit	Com	Coleslaw
	Margarine	Biscuit	Ketchup
	Sugar	Pudding	Bread
	Coffee	Margarine	Fortified Sugar Free Beverage
	Milk 2 %	Fortified Sugar Free Tea	
SATURDAY	Oatmeal	Chicken Patty	Chicken Leg Quarter
	Scrambled Eggs w/ T-Ham	Green Beans	Potatoes
	Cinnamon Roll	Pinto Beans	Cabbage
	Jelly	Potato Salad	Mixed Vegetables
	Biscuit	Lettuce	Roll
	Margarine	Onion	
	Sugar	Bun	Chocolate Cake w/ Icing
	Coffee		Margarine
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
UNDAY		T. d. O. i	
OUNUAT	Cream of Rice	Turkey Bologna	Beans & Polish Sausage
	Eggs w/ Turkey Sausage	Potato Salad	Rice
	Salsa	Colesiaw	Hominy
	Apple Coffee Cake	Lettuce	Tossed Salad
	Tortillas	Onion	Dressing
	Sugar	Bread	Tortillas
	Coffee	Mayo	White Cake
	Milk 2 %	Fortified Sugar Free Tea	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



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### Kitchen Inspection Report, Aurora ICE Processing Center

	Indicators	Yes
1	All food service detainees workers are trained on equipment and safety procedure	·V
2	Detainees assigned to the food service department shall have a neat and clean appearance	:V
3	Proper handling and care of potentially hazardous foods is observed.	
4	Refrigerated food temperature is between 35-40° 38.8°/34.7°	V
5	Frozen food temperature is 0° or below and recorded twice daily 38 8 / bv 10 17	V
6	Dishwasher final rinse without sanitizer is 180°, with Sanitizer between 140° - 160°	V
7	Dry storage temperature is between 45-80° (a7°/63°	V
8	Dinnerware is not cracked, chipped or stained.	V
9	All food service equipment/areas are clean and sanitary, i.e. drying racks	V
10	Pest Control Inspection Completed	V
11	Lighting is adequate.	V
12	Light fixtures are shielded.	V
13	Detainees are wearing proper uniforms (white), and using hair restrants. beard guards, safety boots	~
14	Pots and pans are air dried, with no signs of wetness	V
15	Hood vents are clean.	V
16	Cleaning supplies are separately stored.	V
17	Pot holders are available and offer sufficient protection.	V
18	Menus are posted.	V
19	Hand washing area is clean and stocked with paper towels and soap.	V
20	Food service workers are monitored each day for health and cleanliness	V
21	Toilets are clean, stocked and in good working order.	レ
22	Food is protected from contamination i.e dirty rags properly stored	V
23	Cleaning schedule posted in food service	V
24	All food items products are stored at least six inches from the floor	V
25	Open food containers are properly stored and dated	V
	A sample tray of each meal is kept in the refrigerator for 24 hours.	

Health Services Administrator or designee	x.	08.01.19 Date
Food Services Manager		8/1/9 Date
Fire & Safety Manager		8/1/19 Date

Corrective Action/Comments:



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Shift Checklist	A	M	Pl		OZOO A	Comm		
	No	Yes	No	Yes				
All areas secure, no evidence of theft		X	78. II	Table 1				
Workers reported to work, no open sores		X		>				
no skin infections		×		7				
no diarrhea		X		,				
Kitchen is in good general appearance		×		5				
All kitchen equipment operational & clean		X		Ý				
All tools and sharps inventoried		<del>\\_</del>		7				
All areas secure, lights out, exits locked		Ne la		1				
DISH MACHINE		T	empei	rature	Wash 150 F+	Rinse 1	80 F+	
Temperature according to manufacturer s specifications			Break		157	181		
and chemical agent used in Final Rinse			Lun	ch	150	1950	5	
			Dinr	ner	130	13	7)	
POT and PAN SINK		T	emper	ature	Wash 110 F+	Rinse 11	)F+	Final Rinse
Final Rinse Temps determined by chemical agent used	NA	_	Break	fast				
			Lun	ch			1.	
	N	TA	Dinr	ner			_	
FREEZER and WALK-IN	T	emper	ature		Freezer 0	Walk-in	Waik-	in
			į		Or below	35-40F	35-401	7
Record temperatures, Freezer and Walk-ins				AM	-08.50	37.9	38. 37:	
Record temperatures, Freezer and Walk-ins				PM	-01.1	38.6	37:	8
DRY STORAGE	Temp	eratur	e 45-		Area 1	Area I	Area I	
Record temperatures Dry Storage Areas				AM	68	70		
Record temperatures, Dry Storage Areas			<u></u>	PM	10	70		
Cl. : Cl. II.								
Cleaning Schedule completed	AV		PN					
Circle One	(Yes /)	No 2	Yes	No				

Signature, Cook Supervisor (AM)

DATE: 729 79

Melher 7/38/19

FOOD SERVICE MANAGER DATE

Signature, Cook Supervisor (PM)



Rev 4/2019 mps			ragar	0	Prepared by:		Signature:		Signature		Portions verified by:		$\int$				S			1. Lhen	Prepared by:	DATE:	
	Fou'S A	Drink	Bread	Proteins	Johnny Sack	Food Service Manage	The second	Cook Supervisor	t. bzacez		ified by:	1	Milk 2%	Coffee	Sugar	Margarine	Biscuit	Jelly	Serambled Eggs	Oatmeal	Menu Items	JULY 29, 2019	
	4	1 each	4 slices	2 - 2oz	1	Ö	<i>*</i>					1	8 oz	8 oz	2 pkts	1 pat	1 each	1 pkt	1/2 cup	1 cup	Serv size		_
Drink /	Bread Cookie	Protein		Protein	HS SNACK	Test Trays	Call Backs 🧲	MARSHALLS	Population -ICE	Population		1	1480a	616	1.60 bx	1.00/2	369	126x	Xab	169	Amt Prep	MONDAY	
1 each	4 slices	2 - 20z	2 slices	$\sqrt{1}$ oz	<b>K</b>	2	ņ	Ts &	1-ICE (Z	1 1	Meal Co	$\rangle$		ſ						0130	Begin Prep	AY	
	TOTALS	BACK		TEST	Sack meal				77	35	Count Docu	(	39.0	180.4	RT	40	RT	RT	174.5	2.881	Menu Temp		
Yes No	Labeled & Refrigerated		Test Sacks		Johnny Sack Meal Counts	Yes	Refrigerated	Labeled &		Staff	mentation									VEGETARIAN	Special metrodes	BREAKFAST	,
000	threat	(	1.B. 935	9	ME	(	Signature	Last cart out:	First cart out: (	9	SERVICE DOCUMENTATION		Milk 2%	Coffee	Sugar Sub	Margarine	Bread	Diet Jelly	Peanut Butter	Oatmeal	Menu Items		
			5000		MEAL TRAY SET UP		2.bz	DC30	200		ENTATIO		8 oz	8 oz /	2 pkts	1 pat	2 sl	1 pkt	1 oz	1 c (		CYCLE	
(	S. S.	2		,	SET UP	-2	THE?				Z	)	39.0	190,4	RT	40	RT	RT	27	12.881	Temp	┥	
	なるでき	-	of it	7								5						5		M80 08H	Qty Prod	-	SERVICE STATES



Rev 4/9010 mps					P1	Prepared by: Johr	Food Ser	Signature: MG	Cook Supervisor	Signature: The	)	Portions verified by:	20	S Unsweet Tea	Gelatin w Fruit	3 mHamburger Bun		Kitchen Lettuce	Rice Rice	Renced Pinto Beans	Regard Beef Patty	Trebated by. Met		DATE: JULY	
		Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	Elher	pervisor	rence				Tea	w Fruit	ger Bun	Mayo of Mustard			ans	ty	мени темя	T+om s	JULY 29, 2019	
		1 each	1 each	4 slices	2 - 2oz	37							}	8 oz	1/2 cup	1 each	1 pkt	1/2 cup	1/2 cup	1 cup	4 0%	size	Serv		
Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs (1	MARSHALLS	Population -ICE	Population	l based	1	i.	3/20	115 bag	1/200	700	1001	4 bag	q <sub>C</sub> s	dar r mw	Am+ Dman	MONDAY	
1 each	4 slices	2 -/2oz	ORIC /	2 slices	1 oz	10	$\mathcal{C}$	E	ST		tion /2	Meal Cor		0300	0800	090)	0730	0800	0630	0130	0430	Prep	Begin	AY	
TOTALS	200	BACK	CALL		TEST	Sack meal			20	742	1335	unt Docus		40	40	RT	RT	40	1830	1.35.1	08)	Temp	Menu		
Refrigerated Yes No	Labeled &		-	Test Sacks		Johnny Sack Meal Counts	(Yes) No	Refrigerated	Labeled &		Staff (3)	Meal Count Documentation				1.5 cups	Pinto Beans Mustard		3 02	Cheese	VEGETARIAN		Special Instructions	LUNCH	
Beef Fath	大高	(.)	w/Frenit	Jello		М		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Canned Fruit	Spinach	Bread	Mustard	Lettuce	3 oz Rice	Pinto Beans	Beef Patty	Menu Items	Diet For Health		のないのかのはいいのできる
45			9	704		AL TRA	-	t	1200	1030		TENTATION OF THE PROPERTY OF T	8 oz	1/2 с	1/2 с	$1 \mathrm{sl}$	1 pkt	1/2 c	1/2 c	1 c	4 oz	ns	alth	CY	MANUAL PROPERTY.
Bean				1 of thice		MEAL TRAY SET UP		seued				NO	40	40	\	RT	RT	ЧО	1830	[法]	091	Temp	DL	CYCLE:	STATE STATE OF THE PARTY.
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Prepared by:    Menu Items   Serv   Serv   Amt Prep   Prepared by:   Menu Items   Size   Amt Prep   Prepared by:   T-Ham with   Macaronie Cheese   1 cup   5 Co     Macaronie Cheese   1 cup   5 Co     English Peas   1 cup   3 Co     English Peas   1 cup   3 Co     Cornbread   1 piece   3 bas     Margarine   I pat   1/2 co     Applesauce Cake   1 piece   3 bas     Drink w/Vit C   8 oz   5 5     Portions verified by:   Cook Supervisor   MARSHALLS     Signature:   Food Sefvice Manager   Test Trays     Proteins   2 - 2oz   Protein   1 oz     Bread   2 slices   Bread   2 slices     Bread   2 slices   Bread   2 slices     Cook Supervisor   Call Backs   7     Proteins   Bread   2 slices   Bread   2 slices     Cook Supervisor   Call Backs   7     Cook Supervisor   Cook Supervisor   7     Cook Supervisor   7	Bread 4 slices Labeled &  Cookje 1 each TOTALS Refrigerated  Drink 1 each
nu Items with peas Peas  ine ine uce Cake uce Ca	CALL BACK
MOND  Serv Menu Items Size  T-Ham with  Macaronio Cheese English Peas Cornbread  Cornbread  Applesauce Cake Drink w/Vit C  Cook Supervisor Cook Supervisor Food Serv Food Serv Amt Prep  1 cup 1 cup 1 piece 1	Test Sacks
MOND  Serv Menu Items Size  T-Ham with Macaronio Cheese English Peas Cornbread  Applesauce Cake Drink w/Vit C  Cook Supervisor Cook Supervisor Food Serv Manager  MARSHAI  HS SNACI	T
MOND  Serv size  T-Ham with  Macaronie Cheese  English Peas  Cornbread  Applesauce Cake  Drink w/Vit C  Cook Supervisor  Cook Supervisor  Food Serv Amt Prep Serv Size  Natt Prep 1 cup  1 cup  1 cup  1 piece  1 piece  3 base  1 piece  3 base  1 piece  3 base  1 piece  3 base  Applesauce Cake  1 piece  1 piece  3 base  Applesauce Cake  1 piece  9 bopulation  MARSHAI  Call Backs  Food Service Manager  Test Trays	k Johnny Sack Meal Counts
MOND  Serv size  T-Ham with  Macaroni Cheese  English Peas  Cornbread  Applesauce Cake  Drink w/Vit C  Perified by:  Cook Supervisor  Cook Supervisor  Cook Supervisor  Call Backs	
MOND  Serv size  T-Ham with  Macaroni Cheese  English Peas  Cornbread  Applesauce Cake  Drink w/Vit C  Cook Supervisor  MARSHAI  MOND  Serv Amt Prep Serv Size  1 cup  1 cup  1 cup  1 piece  3 base  1 piece  3 b	Refrigerated
MOND  Serv size  T-Ham with  Macaroni Cheese  English Peas  Cornbread  Applesauce Cake  Drink w/Vit C  Population  MOND  Serv size  Amt Prep  1 cup  1 cup  1 cup  1 piece  3 base  1 piece  3 base  1 piece  3 base  1 piece  3 base  Population	Labeled &
nu Items Serv size MOND with Serv size Amt Prep min Cheese 1 cup 5 Co Peas 1/2 cup 3 Co  Peas 1 piece 3 base nuce Cake 1 piece 3 base Nit C 8 oz 7 5 Jan 160 J	
nu Items size Serv size Amt Prep size 1 cup 5 Co Peas 1/2 cup 3 Co and 1 piece 3 base ince Cake 1 piece 3 base for the first Serv size Amt Prep 1/2 cup 5 Co and 1 piece 3 base ince Cake 1 piece 3	5 727 Staff (
MONDAY  Serv size  Menu Items Size  Mat Prep Prep  T-Ham with  Macaroni Cheese  I cup Finglish Peas  I cup Cornbread  Applesauce Cake  I piece  I piece  Soz  MONDAY  Mat Prep Prep Prep Prep Prep  Amt Prep Prep  Amt Prep Prep Prep  Amt Prep Prep Prep  Amt Prep Prep  Amt Prep Prep  Amt Prep Prep  Amt Prep Prep Prep  Amt Prep Prep Prep  Amt Prep Prep Prep  Amt Prep Prep Prep Prep Prep Prep Prep Prep	ocumentation
MONDAY  Serv size  Menu Items size  T-Ham with  Macaroni  Cheese  I cup  English Peas  I cup  I cup  I cup  Amt Prep  Prep  Prep  I cup  J Co  The prep  I cup  Amt Prep  I cup  J Co  I cup  I cup  I cup  I cup  Amt Prep  I cup  J Co  I cup  Amt Prep  I cup  I cup  Amt Prep  I cup  I cup  I cup  I cup  I cup  I cup  I piece  I	
MONDAY  Serv size  Menu Items size  T-Ham with  Macaroni Cheese  I cup English Peas  I cup I cup Fight  I cup Serv Amt Prep Prep Prep  I cup S Co S J A Dayo  Margarine  I pat  I pat  MONDAY	<u>'</u>
JULY 29, 2019MONDAYMenu ItemsServ sizeAmt PrepBegin PrepT-Ham with1 cup160lb1030Macaroni• Cheese1 cup5 Co7English Peas1/2 cup3 CoBeans1 cup1 piece	
MONDAY  Serv size  Menu Items Size  Amt Prep Prep  T-Ham with  Macaroni Cheese  1 cup 5 Co English Peas  1 cup	English Peas Salad
JULY 29, 2019         MONDAY           Menu Items         Serv size         Amt Prep Prep         Begin Prep           T-Ham with         1 cup         5 Co         7         1           Macaroni• Cheese         1 cup         5 Co         7         1           English Peas         1/2 cup         3 Co         4	6
JULY 29, 2019         MONDAY           Menu Items         Serv size         Amt Prep Prep         Begin Prep           T-Ham with         1601b         1030         103	
JULY 29, 2019  Menu Items Serv Amt Prep Prep  T-Ham with   160   1030	Mac & Cheese Mac & Cheese
JULY 29, 2019 MONDAY  Serv Amt Prep Prep Prep	) VEGETARIAN
JULY 29, 2019	nu Special Instructions
	DINNER



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

01:0 01 11:4		2.6	-	All the second	07.00 A	the property of the contract of		O 1 1VE
Shift Checklist		.M	Pl			Comment	S	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		$\perp$						
Workers reported to work, no open sores		×		7				
no skin infections		X		X				
no diarrhea		X		<b>~</b>				
Kitchen is in good general appearance		X		4				
All kitchen equipment operational & clean		X		×				
All tools and sharps inventoried		X		Y				
All areas secure, lights out, exits locked				4				
DISH MACHINE		T	emper	ature	Wash 150 F+	Rinse 180	7+	
Temperature according to manufacturer's specifications			Break	fast	151	183		
and chemical agent used in Final Rinse		************	Lun	ch	150	180		
•			Dinr	ner	156	180		
POT and PAN SINK		T	emper	ature	Wash 110 F+	Rinse 110F+	Final	Rinse
Final Rinse Temps determined by chemical agent used	N	/A-	Break				<b>†</b> –	
	N	TA	Lun				_	
	ん	K/A	Dinr	ner			-	
FREEZER and WALK-IN	T	emper	ature		Freezer 0	Walk-in W	alk-in	
					Or below		5-40F	
Record temperatures, Freezer and Walk-ins				AM	-10.4	38.8 3	8.9	
Record temperatures, Freezer and Walk-ins				PM	-3.2	38.73	9.3	
DRY STORAGE	Temp	eratur	re 45-		Area l	Area l A	rea I	
Record temperatures Dry Storage Areas				AM	63	7		
Record temperatures, Dry Storage Areas				PM	70	70		
Cleaning Schedule completed	AN	Л	,Pl	M			1	
Circle One	Yes/	No	Yes	No				

(H)		
Signature, Cook Supervisor (AM)	DATE: 7/30/	9
M Keinen FOOD SERVICE MANAGER	8/2/19	
FOOD SERVICE MANAGER	DATE	

Signature, Cook Supervisor (PM)



	Over Prod	Ø																<b>(</b>	23					]
5	Prod Qty	1370	)		)		/			/					22		P		7				refear	
CYCLE:	DL Temp	12	159.9	121	t.991	40	RT	RT	80. [	385	N			()	Saypor	-1	SET U	٦	3,	`			200	K
CYC	lth s	1 c	2 ea	1/4 c	2 oz	1 pat	l ea	2 pks	8 oz	8 oz	ENTATIC		0190	9290	3.6		MEAL TRAY SET UP		0	5	\ \ \	<u> </u>		
1	Diet For Health Menu Items	1		C	ım		it				OCUMI			<u> </u>	(4)	)	ME/	0	_			Ť	3	
	Diet F Mer	Dry Cereal	Pancakes	Diet Syrup	Turkey Ham	Margarine	Fresh Fruit	Sugar Sub	Coffee	Milk 2 %	SERVICE DOCUMENTATION		First cart out:	Last cart out:	Signature				3	24			Sove	
AST	tions	,,	P	D	Ţ	Σ	면	. W	Ü	N	S		臣	L		No	çk ts					/	Z	1
BREAKFAST	Special Instructions	VEGETARIAN									ion	Staff 5 🕱	•	d &			Johnny Sack Meal Codnts		acks	/		d &		
BRE	Specia	VEC									mentat	Ø		Labeled &	Refrigerated	Yes	Æ ₩ —		Test Sacks	$\angle$	_	Labeled &	Refrigerated Ves	2
	Menu Temp	N	159.9	64	166.7	9		$\mathbf{RT}$	1900.1	38.5	int Docu	25	34				Sack meal	TEST	<b>X</b>	CALL	BACK		TOTALS	
AY	Begin Prep	0130								\ <u>\</u>	Meal Count Documentation	Population (29	-ICE 12	LS 2	M	2			2 slices	ORIC	2.201	4 slices	l each	I Cacii I
TUESDAY	Amt Prep	5.5bx	18 Px	191	6016	409-		GOBX	616	370		Popula	Population -ICE 12	MARSHALLS	Call Backs	Test Trays	HS-SNACK	Protein	Bread	HYPER CALORIC	Protein	Bread	Cookie Drink	IIII
T	Serv A	1 cup	2 each	1/4 cup	2 02	2 pats	1	2 pkts	8 02	8 02			P	N.	D	T	H	2 - 20z P	4 slices B	1 each H	1 each Pı	Ω I	<u>ت)) د</u> ر	1
19			2	1		2		2					2		è	nager	\	7	4	1		/		
30, 20	Menu Items	eal	S		Ham	ne	1					-	bzch	pervisor	reer	Food Service Manage	Johnny Sack	Proteins	Bread	Fruit	Drink			
JULY 30, 2019	Men	Dry Cereal	Pancakes	Syrup	Turkey Ham	Margarine		Sugar	Coffee	Milk 2%	fied by:	1		Cook Supervisor	MO	Food 89	Johr	P						
DATE:	Prepared by:	25	\		$\overline{}$	\		/			Portions verified by		ture:	)	Signature:		Prepared by:	<i>/</i> '				\	Res 4/9010 mns	edia mpa
DA	Prepa	7.15		<i></i>			_		J		Porti		Signature:		Sign		Preps						B. A.	The Ti



DATE:	JULY 30, 2019		TUESDAY	)AY		LUNCH		CX	CYCLE:	5	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth	DL	Prod	Over
Lound	Fidelo with	1/2 cup	क्ष्वा ०३	CO (200	1430	VEGETARIAN	Fidelo with	1/2 c	H30	1292	6
Jegg 1	Meat Sauce	1/2 cup	240 1/25	Q69Q	1800	Spagetti	Spagetti Meat Sauce	1/2 c	0.83	(	
Sened	Carrots	1/2 cup	路路	080	(830	1 cup	Carrots	1 c	630		
る中子	Salad	1/2 cup	<b>B</b> es	040	2	Tomato Sauce Salad	Salad	1/2 c	ट्र		K
<u>.</u>	Dressing	1 02	1,6	o राज	RT	1/2 cup	Diet Dressing	1 pkt	RT		
<u> </u>	Garlic Bread	2 slices	lo box	OFSO	PT	Garlic Bread Bread	Bread	2 sl	RT		<i>J</i>
<u>ر</u>	Spiced Cake	1 piece	3 ban	CACO	RT	2 slices	Canned Fruit	1/2 c	9	J	
1	Unsweet Tea	8 oz	.40g	CHO.	9	Cheese	Greens	1 c	(元(		
>	l	١	1	1	1	3 02	3 oz Unsweet Tea	20 8	G)		1
Portions verified by:	ified by:			Meal Co	Meal Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIC	N.		
	(		Popul	Population (292	92	Staff 18					
Signature:	Leyad		Population -ICE 1232	-ICE  2	32		First cart out:	(020)			
•	Cook Supervisor		MARSHALLS	ST	60	Labeled &	Last cart out:	1140			
Signature:	Modern		Call Backs	4		Refrigerated	Signature	Ke	Keyad		
	Food Sorvice Manager	r	Test Trays	9		(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	) 2	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	Y SET U	e e	
	Proteins	$\sqrt{2 \cdot 2^{\circ z}}$	Protein	1 02	/ TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	Colod	0100	-	7110	
	Fruit	1 each	HYPER CALOPIC	LOBIC	CALL			7		<u>=</u>	n
	Drink	1 each	Protein	/2 - 20z	BACK	_					
	\		Bread	4 slices		Labeled &	Speakti	,	<	-	
			Cookie	1 each	TOTALS	erated	in mant saure	Sure	B	(larrotts	
Rev 4/2019 mps			Drink	1 each	•	Yes No	nd liker -				
					•						



Prepared by:   Menu Items   Serv   Amt Prep   Begin   Menu   Special Instructions   Tomp   Tom	DATE:	JULY 30, 2019		TUESDAY	)AY		DINNER		CXC	CYCLE:	5	
Priest Steak   4 oz   10 Co   6 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Menu Items	Serv	Amt Prep	Begin Prep		Special Instructions	Diet For Hea Menu Item	lth 18	DL Temp	Prod Qty	Over Prod
Peanut Butter   12 cup   12 cup   12 cup   12 cup   12 cup   15 cup   15 cup   15 cup   16 co   17 cup   17 cup   17 cup   18 cup		Chicken Fried Steak	4 02	901	0201	170	VEGETARIAN	Beef Patty	4 oz	<i>QU</i>	1367	Ø
Potatices   1/2 cup   1/	_	Cream Gravy	1/4 cup	%00		765	Peanut Butter					7
1/2 cup   6 co		Whipped Potatoes	1/2 cup	2 bas	/	391	3 02	Whip Potato	- 1	165	4	
1/2 cup   6 Ca		Green Beans Reco	1/2 cup	35	)	170	Whipped Potato	Green Beans		170		$\exists$
RT   RT   Read   Diet Dressing   10z   RC   RT   RT   Relices   Roll   1 each   EC   RT   RT   Relices   Roll   1 each   EC   RT   RELICES   Roll   1 each   Relices   Roll   1 each   Relices   R		Salad	1/2 cup			977	1 cup	Salad	- 1	4.0		$\exists$
Roll   1 each   6		Dressing	1 oz	1 1/2 Co		RT	Bread	Diet Dressing	1 oz	RT		1
1 pat   1 co		Dinner Roll	1 each			RT	4 slices	Roll	1 ea	RT		
Vit C         8 oz         2,5		Margarine	1 pat	3		40		Canned Fruit	1/2 c	RT	_	
Population   367   Staff   1    Population   367   Staff   1    Population   367   Staff   1    Population   1CE   1/3 ct.		Drink w Vit C	8 oz	35		97		Unsweet Drink	8 oz	DM		
Population / 367 Staff 11  Population - ICE / 123 Up  Refrigerated & Last cart out: 17  Cell Backs   O		ified by:			Méal Cor	ant Docun	<u>nentation</u>	SERVICE DOCUM	IENTATIC	NC	•	
Cook Supervisor         MARSHALLS 5-3         Labeled & Last cart out: 17         Labeled & Last cart out: 17         Labeled & Last cart out: 17           Food Seyfe Manager O         Call Backs IO         Refrigerated Signature         Signature         Instruction         Instruction <td></td> <td></td> <td></td> <td>Popule</td> <td>ation /</td> <td>307</td> <td>Staff 11</td> <td></td> <td></td> <td></td> <td></td> <td></td>				Popule	ation /	307	Staff 11					
Cook Supervisor         MARSHALLS         5-3         Labeled & Last cart out:         Last cart out:         7           Food Service Manager / Food Service Manager / Food Service Manager / Food Service Manager / Test Trays         Test Trays         Sack Johnny Sa		AA	:	Population	1-ICE /2	34		First cart out:	191	192		
Food Service Manager Call Backs 10 Refrigerated No Test Trays Sack Johnny Sack Johnny Sack Johnny Sack Johnny Sack Johnny Sack Bread 2 slices Proteins 1 each HYPER CALORIC CALL Drink 1 leach Protein 2 · 200 BACK Bread 4 slices Bread 4 slices Bread 4 slices Trait 1 leach HYPER CALORIC CALL Drink 1 leach Protein 2 · 200 BACK Bread 4 slices Bread 4 slices Drink 1 leach Protein 2 · 200 BACK BACK I leach TOTALS Refrigerated No Drink 1 leach Total Bread 4 slices BACK I leach Total Bread 4 slices BACK BACK I leach Total Bread 4 slices BACK BACK BACK BACK BACK BACK BACK BACK		Cook Supervisor		MARSHAI			Labeled &	Last cart out:	176	0		
Food Sey/Ice Manager ( )         Test Trays         Sack Johnny Sack         Johnny Sack Johnny Sack         MEAL TR           Johnny Sack Johnny Sac		My Keen	1	Call Backs	<u>o</u>			Signature	7	4		
Johnny Sack       Johnny Sack       Johnny Sack       Johnny Sack       MEAL TR         Proteins       2 · 2oz       Protein       1 oz       TEST       Meal Counts       MEAL TR         Bread       2 · 3 lices       I each       HYPER CALORIC       CAM       Meal       Meal Counts       Meal         Fruit       1 each       HYPER CALORIC       CAM       BACK       BACK       Back       Labeled & Cookie       Labeled & Cookie <td></td> <td>Food Septice Manage</td> <td></td> <td>Test Trays</td> <td>76</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>		Food Septice Manage		Test Trays	76							
Proteins       2 · 2oz       Protein       1 oz       TEST       Test Sacks       3       PLOA       As         Bread       2 slices       BACK       BACK       BACK       BACK       Babeled & Sacks       Babele			20	HS SNACI	K (0	Sack meal	Johnny Sack Meal Counts	ME	AL TRA	Y SET U	-IP	
Bread4 slicesBread2 slicesI eachTest SacksI eachHYPER CALORICCALTDrink1 eachProtein2 · 2ozBACKLabeled & Labeled & L		Proteins	2 - 2oz	Protein	l oz	TEST	•					
Fruit 1 each HYPER CALORIC CALT  Drink 1 each Protein 2 · 2oz BACK  Bread 4 slices Labeled & Cookie 1 each TOTALS Refrigerated  Cookie 1 each TOTALS Refrigerated  Drink 1 each (Yes) No Octate		Bread	4 slices	Bread	2 slices	_	,	0	7	, ,	2	7
Drink 1 each Protein 2 - 202 BACK  Bread 4 slices Labeled & Cookrie 1 each TOTALS Refrigerated No Drink 1 each (Yes) No		Fruit	1 each	HYPER CA	LORIC	\$\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\		reas	Sa	lad	2	3
4 slices Labeled & 1 each TOTALS Refrigerated No Polate		Drink	1 each	Protein	2 - 202	BACK				700	-	
1 each TOTALS Refrigerated No Polate				Bread	4 slices		Labeled &			Ž(	3	_ _
1 each / (Yes) No Golden				Cookie	1 each		Refrigerated	0	4	3	real	
				Drink	1 each		(	18 Car	3	200	Sala	



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 7/31/19		Time	: A	M Time:	PM
Shift Checklist	AM	PM		Comments	
	No Yes	No Yes	AT APP	R6XIMAK	1/2/
All areas secure, no evidence of theft	$\times$		1434 AZ		CONTAGEY
Workers reported to work, no open sores	X	X	AU REP	MED NO	CARTS
no skin infections	X	X	IN THEIR	PODS Al	WALK
no diarrhea		Z	CARTS 1	ETIMAL	D
Kitchen is in good general appearance	λ				
All kitchen equipment operational & clean	X				
All tools and sharps inventoried	X				
All areas secure, lights out, exits locked					
DISH MACHINE	T	emperature	Wash 150 F+	Rinse 180 F+	
Temperature according to manufacturer's specifications		Breakfast	157	184	
and chemical agent used in Final Rinse		Lunch	155	180	
- Part Action and Marie E. The		Dinner	153	176	
POT and PAN SINK	T	emperature	Wash 110 F+	Rinse 110F+	Final Rinse
Final Rinse Temps determined by chemical agent used	AVA	Breakfast			
		Lunch	-		
		Dinner		)	
FREEZER and WALK-IN	Temper	rature	Freezer 0 Or below	Walk-in Wal 35-40F 35-4	lk-in 40F
Record temperatures, Freezer and Walk-ins		AM	-8.5		3.7
Record temperatures, Freezer and Walk-ins		PM	4.3	364 3	7.4
DRY STORAGE	Temperatu	re 45-80	Area 1	Area I Are	a 1 /
Record temperatures Dry Storage Areas		AM	CS	70	
Record temperatures, Dry Storage Areas		PM	611	69	
		7000	001		
Cleaning Schedule completed	-AM	PM			
Circle One	(Yes/)No	Yes/No			
Signature, Cook Supervisor (AM)  DATE: 7  FOOD SERVICE MANAGER  DATE	-  3   19 9	Signate	lje, Cook Supervi	Spr (PM)	



DATE:	JULY 31, 2019		WEDNESDAY	ESDA	Y	BREAKFAST		CYCLE:	LE:	5	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Qty	Over Prod
Litchen	Farina	1 cup	1.50bg	0510	184.7	VEGETARIAN	Farina	1 c	184.7	380	Ø
\ -	Scrambled Eggs	1/2 cup	86x		179.6	Peanut Butter	Peanut Butter Turkey Sausage 2	202	9.62		$\bigvee$
$\int$	Peppered Gravy	1/4 cup	969	$\int$	17.3	1 oz	l oz Fresh Fruit	1 ea 6	8	$\overline{\ }$	
\	Biscuit	1 each	25bg		RT		Bread	2 sl	RT		
	Margarine	1 pat	1.60bx		40		Margarine	1 pat	9		
\	Sugar	2 pkts	11-60bx		RT		Sugar Sub	2 pkts	RT	$\bigcup$	
ſ	Coffee	8 oz	616		184.0		Coffee	8 oz   18	184.0		
\	Milk 2%	8 oz	1,360		39.0		Milk 2%	8 02 3	39.0		/
Portions verified by:	rified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	NTATION	اجط	-	
	- (		Population		1284	Staff 10					-
Signature: (	A. Jazanez		Population -I	CE	92		First cart out:				
	Cook Supervisor		MARSHALLS S	85st		Labeled &	Last cart out:				
Signature:	Myken	K	Call Backs	14		Refrigerated	Signature	3 ( /02	azquel	0	
	Food Setrice Manager	Q	Test Trays	7		(Yes) No	)		۷		
Prepared by:	Johnny Sack	Q/	HSSNACK	<b>Y</b>	Sack meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U	_	
16,000	Proteins	2 - 2oz	Protein	1 oz	TEST		2a5				-
100han	Bread	4 slices	Bread	2 shises		Test Sacks	100°7°	LOD,	,	7000	
	Fruit	1 each	HYPER CALORIC	LORIC	TAKE	\	- 1	000		0,	
	Drink	1 each	Protein	2 - 20z	BACK	/					
			Bread	4 slices		Labeled &				27	7
			Cookie	1 each	TOTALS	Refrigerated	アンドンアの	·····	4	458	
Rev 4/2019 mps	s		Drink	1 each		Yes No			5		



DATE:	JULY 31, 2019		WEDNESDAY	ESDA	Y	LUNCH		CYC	CYCLE:	5	
Prepared by:	Menu Items	Serv	Amt Frep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL Temp	Prod Qty	Over Prod
* Hey and	Tahitian Chicken	1 cup	1480	07t0	663	VEGETARIAN	Chicken	4 oz	0321	1384	0
Tena Tena	Rice	1/2 cup	1630	073	ice ites	Rice	Rice	1/2 c	1830		
Teres de	Green Boans	1/2 cup	0.8±1	CECO	अस्य १५	1 cup	1 cup Grean Beans (M	COEH 1/2 c	1760		
te de	Pinto Beans	1 cup	0.181	OSC	4 bug	Green Beans Pinto Beans	Pinto Beans	1 c	0.181	/	
7	Salad	1/2 cup	9	C42	5% C	1 cup	1 cup Salad	1/2 c	ot.		
Z S	Dressing	1 02	AT	OFE	RT	Pinto Beans	Pinto Beans Diet Dressing	1 pkt	RT		
N	Cornbread	1 each	74	(M)	RT	1.5 cups Bread	Bread	l sl	RT		
)	l	1	ı	1	1	Cornbread	Cornbread Margarine	1 pat	35		\frac{1}{2}
	1	1	)	\	\	2 pieces	2 pieces Canned Fruit	1/2 c	RT	J	
	Unsweet Tea	8 oz	9ħ1	05±30	40		Unsweet Tea	8 oz	9		زا
Portions verified by:	ified by:			Meal Co	int Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
			Population	tion /	1384	$\operatorname{Staff}(\mathcal{G})$					
Signature:	Leyad		Population -I	CE	1226	)	First cart out:	0/0/			
	Cook Supervisor		MARSHALLS		58	Labeled &	Last cart out:	1135			
Signature:	Myleenen		Call Backs	(6)		Refrigerated	Signature	4	eyed		
	Food Sorvice Manager	ŗ	Test Trays	(2)	,	Yes No	•				
Prepared by:	Johnny Sack	1	HS SNACK	<b>)</b> >	Sáck meal	Johnny Sack/ Meal Counts	ME	MEAL TRAY SET UP	ZET U	l L	
	Proteins	2 - 2oz	Protein	1 oz.	TEST		bu.				
	Bread ,	4 slices	Bread	2 slices		Test Sacks	And was			Golad	
	Fruit	1 each	HYPER CALORIC	ĹÓRIC	CALL	*****	À	2 Sept	er?	Jan	
	Drink	1 each	Protein	2 - 2oz	BACK			)			
	·.,		Bread	4 slices		Ljabeled &	Die Onder	ACT.			
			Ćookie	1 each	TOTALS	Refrigerated	NAT.	-	Ą	Dans	
Rev 4/2019 mps			Drink	1 each	`\	Yes No					
								The state of the s			



DATE:	JULY 31, 2019		WEDNESDAY	ESDA	<u>.</u>	DINNER		CY	CYCLE:	5	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	lth is	DL Temp	Prod Qty	Over Prod
	Salisbury Steak	4 02	1300	1902	167	VEGETARIAN	Ground Turkey	4 oz	63/	1300	0
	Potatoes Augratin	1/2 cup	38915		194	Cheese			940		
/	Mixed Vegetables	1/2 cup	1325		190	3 02	Mix Vegetables	1/2 c	190		
V	Beans	1 cup	MAAK		198	Potato Augratin Beans	Beans	1 c	198		_
34	Roll	1 each	579		RT	1 cup	1 cup Bread	1 sl	RT		
12		J				Mix Vegetables Margarine	Margarine	1 pat	361		
H	Cake	1 piece	39219		RT	1 cup	1 cup Canned Fruit	1/2 c	RT		
¥	Drink w Vit C	8 oz	.565		35,1	Roll	Roll Unsweet Drink	8 oz	281		
Portions verified by;	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATI	NO		
			Population	ation (2	72	Staff 7				_	
Signature:	/// 4/		Population -I	-ICE Z	P		First cart out:	(404)			
	Cook SuperMedr		MARSHALLS	TES <b>56</b>		Labeled &	Last cart out:	1701			
Signature:	In teres		Call Backs	<u> </u>		Refrigerated	Signature	h	7		
)	Food Service Manager	Z	Test Trays	7	i	Yes No				١	
Prepared by:	Johnny Sack	20	HS SNACK	K 10	Sack meal	Johnny Sack Meal Counts		AL TRA	MEAL TRAY SET UP	P	
Hopney	Proteins	2 - 20z	Protein	1 02	TEST	0	N. M.	Roh	7	/ 1/	1
3	Bread	4 slices	Bread	2 slices		Test Sacks	The state of the s	,		とえ	4
	Fruit	1 each	HYPER CALORIC	LORIC	CALI	)	>				
	Drink	1 each	Protein	2 - 2oz	BACK	7	7		クチケ	<b>*</b>	
			Bread	4 strees		Labeled &	1000 A		•		
			Cookie	1 each	TOTALS	Refrigerated					
Rev 4/2019 mps			Drink	1 each		No No					



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 8/1/19				Time	A TOTAL	M Time	:190	(У)РМ
Shift Checklist	A	M	PN	M		Commen	its	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		χ	MEN.	1918	ONONE O	f the 1	Kettl	es
Workers reported to work, no open sores		X		X	were 10	CKCC	C) 1 .	
no skin infections		X		X		201		
no diarrhea		X		X				
Kitchen is in good general appearance		×		*				
All kitchen equipment operational & clean		×		V				
All tools and sharps inventoried		X		X				
All areas secure, lights out, exits locked				X				
DISH MACHINE		Т	emper	ature	Wash 150 F+	Rinse 180	F+	
Temperature according to manufacturer's specifications			Break		153	180	_	
and chemical agent used in Final Rinse			Lun	ch	152	180		
			Dinr	ner	15/	18-2		
POT and PAN SINK		Т	emper	ature	Wash 110 F+	Rinse 110F	+ Fina	l Rinse
Final Rinse Temps determined by chemical agent used	N/A		Break					
			Lun	ch	-	_	<u> </u>	_
The second secon	NI	A	Dinr			_		
FREEZER and WALK-IN	<del>                                     </del>	omno	rature		Freezer 0		Walk-in	
TREEZER and WALK-IIV	1 *	cimpei	atuic		Or below	1 1	5-40F	
Record temperatures, Freezer and Walk-ins				AM	13.00	37.8 3	39.4	
Record temperatures, Freezer and Walk-ins				PM	-1.3		39.2	
DRY STORAGE	Temp	eratu	re 45-	80	Area 1	Area I	Area I	
Record temperatures Dry Storage Areas				AM	G4	68		
Record temperatures, Dry Storage Areas				PM	21	69		
					,			
Cleaning Schedule completed	AN	M	P	M				
Circle One	/Yes	No	Yes	/ No				
ignature, Cook Supervisor (AM)  DATE: _{	3/1	119	<u>)</u>	Signatu	Le, Cook Supervi	sor (PM)	2 3	
FOOD SERVICE MANAGER DATE	1		_					



	Rev 4/2019 mps	\					/	Prepared by:			Signature:	(	Signature	\	Portions verified by:	^		<u></u>		5	\		^		Kitchen 1	Prepared by:	DATE:	
		`	\ /	Drink	Fprat	Bread	Proteins	Johnny Sack		Food Service Manager		Cook Supervisor	S. KUZGI PR	<u>)</u>	fied by:			Milk 2%	Coffee	Sugar	Margarine	Turkey Ham, Slice	Syrup	Pancakes	Rice & Raisins	Menu Items	AUG 01, 2019	
		/		1 each	1 each	4 slices	2 - 2oz	A A A A A A A A A		)		*						8 oz	8 oz	2 pkts	2 pats	2 oz	2 oz	2 each	1 cup	Serv size		-
	Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	TOOK TANA	Test Travs	Call Backs	MARSHALLS	Population	Popul			1	1340	919	1.60bx	40	16016	129	18 bx	*49h	Amt Prep	THURSDAY	
	1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	K		ָרֻ פֿ <u>י</u>	ัก	HOSTI	Population -ICE\212	Population 1266	Meal Co	/		\	$\mathcal{J}$		S	\	S		0136	Begin Prep	SDAY	
		TOTALS		BACK	CALL		TEST	meal	Sack				77	69	unt Docu			7.92	180.3	RT	40	1767	RT	1659	P21	Menu Temp		
	Yes No	Refrigerated	Labeled &	7		Test Sacks		Meal Counts	nny Sa	Wes No	Refrigorated	Labeled &		Staff /	Meal Count Documentation								2 each	Eggs	VEGETARIAN	Special Instructions	BREAKFAST	
	*	ってもし	7_		500	, Jack		M		C)	Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION		Canned Fruit	Milk 2 %	Coffee	Sugar Sub	Margarine	Turkey Ham	2 each Diet Syrup	Eggs Pancakes	Bran Flakes	Diet For Health Menu Items		ACCRECATE THE PROPERTY OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TRANSPORT T
-					7	T TOWY		MEAL TRAY SET UP			0-1	062C	020		MENTATIO		1/2 с	8 oz	8 oz	2 pks	1 pat	2 oz	2 oz	2 ea	1 c	ealth ns	CY(	THE OWNER OF THE OWNER OF
	S	)						Y SET U		200	1 3				NC			39.7	180.3	RT	40	1767	RT	15.9	PT	DL Temp	CYCLE:	
	1	CA	5		2011	1 sect					V					/						\frac{1}{2}		^	13%	Prod Qty	57	
						7	ć										S		<u></u>				\frac{1}{2}		Ø	Over Prod		



	7						T CHCII				red at a mps
	F			1	Ves		1 aaah	Day 1			Pay 1/0010 mas
7		· ×		DXC.	Réfrigerated	TOTALS	1 each	Cookie			\
5	, 12 C	Car		2 N S	Labeled &		4 slices	Bread			\
		.*				BACK	∕2 - 2oz	Protein	1 each	Drink	\
	~			0		CALL	CALOBIC	HYPER CA	1 each	Fruit	
2	la whood		John S.	melo	Test Sacks		$2  ext{ slices}$	Bread	4 slices	Bread	
ے	_					TEST	1 oz	Protein	2 - 2oz	Proteins	
	JР	Y SET U	MEAL TRAY SET UP	ME	Johnny Sack Meal Coupts	Sack mead	K	HS SNACK		Johnny Sack	Prepared by:
		(			(Yes) No		<b>L</b> .	Test Trays	ř	Food Service Manager	
	8	Here	me	Signature	Refrigerated		8 <b>%</b>	Call Backs			Signature:
			1130	Last cart out:	Labeled &	7	LLS 5	MARSHALLS		Cook Supervisor	
			1000	First cart out:		12	1-ICE /2	Population -ICE /2/2		4110 Tree	Signature:
					Staff/2	1269	Population /2	Popul		, B24 = 0	
-,		NO	<b>IENTATIO</b>	SERVICE DOCUMENTATION	mentation	Meal Count Documentation	Meal Co			ified by:	Portions verified by:
			8 oz	Unsweet Tea		34		ز	8 oz	Unsweet Tea	
			1 ea	Fresh Fruit		RT	7/3/	2.75 Bad	1 piece	White Cake	
		RT	1 oz	Diet Dressing		RT			1 oz	Dressing	
			1/2 с	Salad	4 each Salad	40	0600	6 CW	1/2 cup	Salad Shredded	
					Tortillas	RT			2 each	Tortilla	
			1/2 с	Salsa	1.5 cups	战	7/31	8 B X	1/2 cup	Salsa	
			1 c	Pinto Beans	Refried Beans	187.3	0300	4 Bags	1/2 cup	Refried Beans	
<u></u>			1/2 с	Rice	1 cup Rice	170.5	0700	200	1/2 cup	Spanish Rice	
		MI.	1 c	Spanish Rice Onions/Pepper	Spanish Rice	191.1			1/2 cup	Onions/Peppers	
Ø	( <del>3/</del> 0	191.1	4 oz	Fajita Meat	VEGETARIAN	1,191	0700	240#	4 oz	Fajita Meat	megani
Prod	Qty	Temp	ns	Menu Items		Temp	Prep	Amt Prep	size	Menu Items	Frepared by.
Over	Prod	DL	alth	Diet For Health	Special Instructions	Menu	Begin	<b>)</b>	Serv	7.	D 11.
	5	CYCLE:	CY(		LUNCH		SDAY	THURSDAY		AUG 01, 2019	DATE:
		PROCESSOR STATE	STORY SOURCE STORY								



Rev 4/2019 mps						Prepared by:		Signature:		Signature:		Portions verified by										Prepared by:	DATE:	
		Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager		Cook Supervisor	1 Herry		ified by:	Drink w/Vit C	Lettuce & Onion	Bread	Mayolzneh	Mustard	Corn Salad	Macaroni Salad	Cheese, Sliced	Turkey Salami	Menu Items	AUG 01, 2019	
		1 each	1 each	4 slices	2 - 2oz	20	ger \						8 oz	1/2 cup	2 slices	1 pkt	1 pkt	1/2 cup	1/2 cup	1 oz	3 oz	Serv size		
Drink		Protein	HYPER CALORYC	Bread 2	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population	M	1660X H	5box /	100102F	1.20 1	l ===	f sweep	70010017	3600 1	1 sq1508	Amt Prep	THURSDAY	
1 each	slices	2 - 20z	ORIC	2 slices	1 oz /		A.	W	FS S	7	_	[eal Cour	##	90	1500	1500	150c	421/18H	131/15	130	131/19	Begin Prep	DAY	
IOIALS		BACK	CALL		TEST	Saok meal				12/2	269	t Docum	A P	32	RT	F	1	36	25.	72	828	Menu Temp		
Yes Yes	Labeled &	_	_	Test Sacks/		Johnny Sack, Meal Counts	Yes / N	Rofrigerated	Labeled &		Staff /	Meal Count Documentation			4 s	В		Macaroni S	1	Ch	VEGETARIAN	Special Instructions	DINNER	
N <sub>N</sub>			T			8	No	S	L	펄			U	0	4 slices Bread	read C	1 cup Mustard	alad B	3 oz M	Cheese Lettuce		ions	~	
(2009)	2)1,000		26	20/20	NANC.	HE.		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	Onion	read	Bread Canned Fruit	ustard	aroni Salad Broccoli Soinzch	3 oz Macaroni	ettuce	Sliced Turkey	Diet For Health Menu Items		
			20	E S		AL TRA	,	11/2	65	161C	-	ENTATIO	8 oz	1 sl	2 sl	1/2 c	1 pkt	1 c	1/2 c	1 c	4 oz	alth 18		
	7-thm/chees	_		~		MEAL TRAY SET UP			D	0	`	NC	37	38	RT	38	RT	190	38	77	88	DL Temp	CYCLE:	
,	/che		2	$ \omega' ^{2/2}$	3	P															1255	Prod Qty	5	
	9	6		2/2	>															<u></u>	8	Over Prod		



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

/ Shift Checklist	Ā	1.4	733	1		M Tim		-	
7 Shift Checklist		.M	Pl			Comm	ents		
4.11	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		X					
no skin infections		X		$\sim$		,			
no diarrhea		X		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean	X			X	(2) Kettle	would no	of a	ome i	m
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		T	emper	rature	Wash 150 F+	Rinse 18	80 F+		
Temperature according to manufacturer's specifications			Break		155	180	)		
and chemical agent used in Final Rinse			Lun	ch	152	180			
- 10 1 1 1 1 2 - 10 1 M 1 3 - 1 X 2 X 3 X 1 X 1 X 1 X 1 X 1 X 1 X 1 X 1 X 1			Dinr	ner	151	18			
POT and PAN SINK		Т	emnei	rature	Wash 110 F+	Rinse 110	0F+	Final	Rinse
Final Rinse Temps determined by chemical agent used			Break		- Constitution of the Cons				
DECOME AND ADDRESS OF THE PROPERTY OF THE PROP			Lun			_			
	ν/	/ n	Dinr						
FREEZER and WALK-IN	T	emper	ature	:	Freezer 0	Walk-in	Wall	c-in	
	•	omper	arar c	,	Or below	35-40F	35-4	0F	
Record temperatures, Freezer and Walk-ins				AM	9	40	38	3	
Record temperatures, Freezer and Walk-ins				PM	-3.2	37.6	39.	2	
DRY STORAGE	Temp	eratui	e 45-	80	Area 1	Area I	Area		
Record temperatures Dry Storage Areas				AM	70	69		-	
Record temperatures, Dry Storage Areas				PM	67	68			
Cleaning Schedule completed	Al	И	P	M					
Circle One	/Yes/	- 1	Yes						

Signature, Cook Supervisor (AM)

DATE: 08/2/19 8/5/19 Signature Look Supervisor (PM)

FOOD SERVICE MANAGER

DATE



DATE:	AUG 02, 2019		FRIDAY	Y	BR	BREAKFAST		CYCLE:	LE:	5	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu	Special Instructions	Diet For Health Menu Items		DL Temp	Prod Otv	Over Prod
Vallen	Dry Cereal んぱ	1 cup	B B B B B B B B B B B B B B B B B B B	OH30	27	VEGETARIAN	Dry Cereal	1 c	124	1259	Q
2 3	١	)	- )	١	١	Eggs	Peanut Butter	1 oz	RT		
Keyad	Meat Gravy	1/2 cup	lo bags	0300	173.0	2 each	2 each Grilled Potatoes 1/	1/2 c	730		
A COCC	Grilled Potatoes	1/2 cup	2 bug	0300	180.0		Bread	l sl	27		
The state of the s	Biscuit	1 each	$\rho^{\cdot}$	0430	RT	ń	Margarine	1pat	35		
	Margarine	1 pat		(RESERVO)	(2)(2)	out	Sugar Sub	2 pkts	RT		
5	Sugar	2 pkts	7,1	020	RT		Coffee	8 oz	ign	$\int$	
	Coffee	8 oz	45	CHO)	180		Milk 2%	8 oz	8		
	Milk 2%	8 oz	1353	090	0h		Fresh Fruit	1/2 c	RT	Ĵ	
Portions verified by:	ified by:			Meal Co	ant Docur	Count Documentation	SERVICE DOCUMENTATION	NTATIO]	Z		7
			Population		1259	Staff $(\mathcal{J})$					
Signature:	Leurd		Population -ICE		1206		First cart out:	0210			
	Cook Supervisor		MARSHALLS		53	Labeled &	Last cart out:	Chall			
Signature:	Masterna		Call Backs	( <del>†</del> )		Refrigerated	Signature	Leyco	7		
	Food Service Manager	0	Test Trays	-		(Yes) No		_			
Prepared by:	Johnny Sack		HS SNACK	~	Sack— meal	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U	Ь	
	Proteins	2 - 2oz	Protein	$1 \frac{1}{1}$	TEST					(	
	Bread	4 slices	Bread	2 slices		Test Sacks	Sugal	Graw		STATES	3
	Fruit	1 each	HYPER CALORIC	LORIC	CALA	\		ĺ		}	
	Drink	1 each	Protein	2 - 20z	BACK	_					
<i>\\</i>			Bread	4 slices		Labeled &	and Cercal	Ĭ,	(Z)	Biseuid	
0100/			Cookie	1 each	TOTALS	Refrigerated Ves No			)		
sdm groz/+ day				T cacil							



DATE:	AUG 02, 2019		FRIDAY	Y		LUNCH		CY	CYCLE:	5	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	ealth ms	DL Temp	Prod Qty	Over Prod
	Chicken Stir-Fry	l cup	240 #	<i>O</i> 200	193.1	VEGETARIAN	Baked Chicken	4 oz	190	1254	Q
	Rice	1/2 cup	A COLUMN	0220	187.3	Cheese Rice	Rice	1/2 с	187.3		
	Peas	1/2 cup	2008 2008	0830	701.7	3 oz	Peas & Carrots	1 c	200		
	Corn	1/2 cup	900	0830	165		Corn	1/2 c	165		
	Biscuit 3 Bugs	1 each	Regions	0200	RT	Peas	Peas Biscuit	1 ea	RIT		
	Margarine U	1 pat	1.28	0830	Z	1 cup	1		-	1	+
	Pudding	1/2 cup	6 CD	8-1-19	37		Canned Fruit	1/2 c	39		
	Unsweet Tea	8 oz	150	C800	38		Unsweet Tea	8 oz	38		1
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	MENTATIO	NC		
	ı		Population		1254	Staff(57)					
Signature:	Me Mous	,	Population -ICE	_	1206	)	First cart out:	1000			
	Cook Supervisor		MARSHALLS	TS 23	M	Labeled &	Last cart out:	1115		`	
Signature:	Marken	X	Call Backs	0		Refrigerated	Signature	200	Medi	~ <u>_</u>	
	Food Service Managen	0	Test Trays	W		(Test) No		7			
Prepared by:	Johnny Sack 5C	j.	HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	IM	MEAL TRAY SET UP	Y SET U	ΤΡ	
McGrew	Proteins	2 - 2oz	Protein	1  oz	TEST		170,11		4		
	Bread	4 slices	Bread	\2 slices		Test Sakks (()	Puddeling	15.00 A	<u> </u>	A 60 A	7
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		-				
,	Drink	1 each	Protein	2 - 2oz	BACK	/			1	1 / K	-
			Bread	4 slices		Labeled &	SIL		J. J. J.	12 NOTON	<del></del>
			Cookie	1 each	\TOTALS	Refrigerated	)			9	-
Rev 4/2019 mps			Drink	1 each	<u> </u>	( Yes ) No	-			3	
					1						

## PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT



フィー
7,
1/0 011
Tuna Salad



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 08/03/19			Time	:0/30 A	M Tim	ie:	PM
Shift Checklist	AM	P			Comm		
	No Ye	s No	Yes				
All areas secure, no evidence of theft	V	1					
Workers reported to work, no open sores	Y	E .	X				
no skin infections	1	/	X				
no diarrhea	Y	,	X				
Kitchen is in good general appearance	X		X				
All kitchen equipment operational & clean	X		X				
All tools and sharps inventoried	K	_	X				
All areas secure, lights out, exits locked			X				
DISH MACHINE		Tempe	rature	Wash 150 F+	Rinse 1	80 F+	
Temperature according to manufacturer's specifications		Break		150	180		
and chemical agent used in Final Rinse		Lun	ch	152	181		
		Din	ner	154	14		
POT and PAN SINK		Tempe	rature	Wash 110 F+	Rinse 11	0F+	Final Rinse
Final Rinse Temps determined by chemical agent used		Break					
A. 等 作項目		Lun	ch	~	-	•	
		Din	ner	<b>3</b>			
FREEZER and WALK-IN	Temp	erature	,	Freezer 0 Or below	Walk-in 35-40F	Walk 35-40	1
Record temperatures, Freezer and Walk-ins			AM	OI OCIO	38.1	<del></del>	9.0
Record temperatures, Freezer and Walk-ins			PM	12	37	38	
DRY STORAGE	Temperat	ture 45		Area l	Area I	Area	
Record temperatures Dry Storage Areas			AM	69	68	-	
Record temperatures, Dry Storage Areas			PM	67	19	_	_
			i i	7			
Cleaning Schedule completed	~AM	R	M				
Circle One	Yes/No	Yes	/No	h			
Signature, Cook Supervisor (AM)  DATE:			Signaty	re, Cdøk Supervi	sor (PM)		



Rev 4/2019 mps	\						Prepared by:	<b>F</b>	Signature:	•	Signature:	\	Portions verified by:	_ N	<u></u>	\ \ 		Interior E		Deved	<b>X</b>	Rused S	Report C	Frepared by	D	DATE: /
			Deink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manage	Makeener	Cook Supervisor	Loud	-)	led by:	Milk 2%	Coffee	Sugar	Margarine	Biscuit	Jelly	Cinnamon Roll	w T-Ham	Scrambled Egg	Oatmeal	Menu Tems	Manu Thamas	AUG 03, 2019
			1 each	1 each	A slices	2 - 20z								8 oz	8 oz	2 pkts	1 pat	1 each	1 pkt	2 each	1	1/2 cup	1 cup	size	Serv	
Drink	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population		1329	,45	11/200	11/26	3 bags	2cs	600	(	SS	200 lbs	Amt Frep	A + D	SATURDAY
1 each	1 each	4 slices	2-202	CALORIC	2 slices	1 oz	K	<u> </u>			77	ation 127	Meal Co	0500	CHOO	CHO	OHO	0500	0500	0230	(	0130	0300	Prep	Begin	RDAY
	TOTALS		BACK	EALL		TEST	Sack meal			53	1192	45	unt Docu	A)	1730	RT	35	RT	RT	<b>R</b> 7	1	压5.0	000	Temp	Menu	
Yes No	Refrigerated	Labeled &		\	Pest Sacks		Johnny Sack Meal Counts	(Yés) No	Refrigerated	Labeled &		Staff(2)	Meal Count Documentation								1/2 cup	Scrambled Eggs Turkey Ham	VEGETARIAN		Special Instructions	BREAKFAST
		Oatment			1 Wemil		ME.		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Milk 2%	Coffee	Sugar Sub	Margarine	Bread	Diet Jelly	Fresh Fruit Turmi ea		Turkey Ham	Oatmeal	Menu Items	Biet For Health	
				4 0 2	L'S		MEAL TRAY SET UP	C	Leved	0645	0500		ENTATION	8 oz	8 oz	2 pkts	1 pat	2 sl	2 pkts	_		2 oz 15	1 c			CYCLE:
	(	つまなこ	(	7		]	SET UP		2				<u>~</u>		6	RT	73	RT	RT	क्ष	1	1750	1000/	Temp	DL 1	LE:
		さ	)	,	TYPO	<b>.</b>								<u></u>								5	12/50	<b> -</b>	Prod Over	5



	2	6			Yes No		1 each	Drink			Rev 4/2019 mps
	Z-	2			Refrigerated	TOTALS	1 each	Ç60kie			
Se	· 6	000 . 1000		3275	Labeled &		4 slices	Bread			\
		<b>5</b>				BACK	2 - 2oz	Protein	1 each	Drink	
1	-			4		CALL	LORIC	HYPER CALORIC	1 each	Fruit	
Sung	Q VE		KIR	Ceto William	Test Sacks		2 slices	Bread	4 slices	Bread	
3	. 3			SALK.		TEST	1 oz	Protein	2 - 2oz	Proteins	
	JP	MEAL TRAY SET UP	AL TRA	ME.	Johnny Sack Meal Counts	Sack meal	× (	HS SNACK		Johnny Sack	Prepared by:
		<u> </u>			Yes No			Test Trays	ř	Food Service Manager	
	3	oll n	3	Signature	Refrigerated			Call Backs	1	Molleener	Signature: \
	-		1141	Last cart out:	Labeled &		LLS 53	MARSHALLS		Cook Supérvisor	
	•	10	1000	First cart out:		12	1 -ICE //9	Population -ICE //92	Ċ,	4 Char	Signature:
					$\operatorname{Staff}(7)$	1245	L	Population		5	
		NO	<b>IENTATI</b>	SERVICE DOCUMENTATION	Meal Count Documentation	unt Docur	Meal Co			ified by:	Portions verified by:
_	,	38	8 oz	Unsweet Tea		3 8	0800	, 50	8 oz	Unsweet Tea	
		RT	1 sl	Bread		RT	0900	1260 eu	1 each	Hamburger bun	
		39	$1  \mathrm{sl}$	Onion		30	8/2	1 Bay	1 slice	Onion	
		39	1/2 c	Lettuce		39	0600	500	1/2 cup	Lettuce	
		170	1/2 c	Steam Potatoe		170	0700	10 cs)	1/2 cup	Potato Salad	
		190	1/2 c	3 oz Green Beans	3 oz	190	0700	م می	1/2 cup	Green Beans	
		20	1 c	Cheese Pinto Beans	Cheese	201	0500	4 Baus	1 cup	Pinto Beans	
3	1245	186	4 oz	Chicken Patty	VEGETARIAN	186	58/2	1300×8/2	4 oz	Chicken Patty	
Over Prod	Prod Qty	DL Temp	alth ns	Diet For Health Menu Items	Special Instructions	Menu Temp	Begin Prep	Amt Prep	Serv size	Menu Items	Prepared by:
	Οī	CYCLE:	CY		LUNCH		3DAY	SATURDAY		AUG 03, 2019	DATE:



					100		т еасп	1 Drink			Rev 4/2019 mps
					No.		1 aach				D 4/2010
				_	Refrigerated	TOTALS	1 each	Cookie /			
		(	1	/Break	Labeled &		4 slices	Bread			
	×	メボン		ARTINIA A	7	BACK	2 - 20z	Protein	1 each	Drink	
						CALJ	CALORIC	HYPER CA	1 each	Fruit	
		ABBALE	CABI		Test Sacks	~	2 slices	Bread	4 slices	Bread	
470	POTATO	DAY	STATE OF THE PROPERTY OF THE P	12/	١	TEST	1 oz	Protein	2 - 2oz	Proteins	Crandell
	ΤP	MEAL TRAY SET UP	AL TRA	EM.	Johnny Sack Meal Counts	Sack meal	K 10	HS SNACK	8	Johnny Sack	Prepared by:
		7 7 7	0		Yes) No		ું હો	Test Trays	<b>*</b>	Food Service Manager	١.
			k	Signature	Refrigerated		0	Call Backs	K,	An Keene	Signature: (
	<b>^</b>		17.7°	Last cart out:	Labeled &	2	LLS 5	MARSHALLS		Cook Supervisor	
			7/9/	First cart out:		92	n-ICE [[	Population -ICE		/ SA//AN	Signature:
					Staff /O	27	Population 17	Popul		/	
_	_	NOI	(ENTAT)	SERVICE DOCUMENTATION	nentation	Count Documentation	Meal Co			fied by	Portions verified by
		38-8	8 oz	Grape Jelly Unsweet Drink	Grape Jelly	34.9		.46	8 oz	Drink w/Vit C	
		1	,			RT		360	1 piece	Chocolate Cake	
		37.4	1 ea	4 slices Fresh Fruit	4 slices	8.7		1.305	1 pat	Margarine	( <i>t</i>
		M	1 ea	Roll	Bread Roll	RT		6cs	1 each	Roll	
		169	1 c	Mix Vegetable		189		10cs	1/2 cup	Mix Vegetables	
		198	1 c	3 oz Cabbage	3 oz	196		6005	1/2 cup	Cabbage	
		194	1/2 c	Peanut Butter Steam Potatoe	Peanut Butter	197		205	1/2 cup	Potatoes	
Q	1286	NOW.	1976 4 oz	Baked Chicken	VEGETARIAN	196	123%	1286	4 oz	Chicken leg Qt	
Prod	Qty	Temp		Menu Items		${f Temp}$	Prep	Amt Prep	size	Menu Items	Prepared by
Over	Prod	DL	alth	Diet For Health	Special Instructions	Menu	Begin	-	Serv	X 7.	1
	OT	CYCLE:	CY		DINNER		RDAY	SATURDAY		AUG 03, 2019	DATE:
			-								



### **OPENING and CLOSING CHECKLIST**

FOOD SERVICE UNIT: 195 AURORA ICE CENTER - KITCHEN

Date: 8	4	2019				Time	:: 0130 A	M Tin	ıe:	P	M
	Sh	ft Checklist	A	M	Pl	M		Comm	ents		
			No	Yes	No	Yes	AT APPL	oxim	4766	YKI	7
		o evidence of theft		X			Pon3	Captit	1111	DAU	
Workers rep	orted	to work, no open sores		X		X	PODS.	RSPO	210	NO	,
		no skin infections		X		X	CAMIS	INPO	101	7.4	
		no diarrhea		X		X					
		general appearance		X		X					
		ment operational & clean		X		X					
All tools and	shar	ps inventoried		X		X					
All areas sec	ure, li	ights out, exits locked				X					
		DISH MACHINE		T	empe	ature	Wash 150 F+	Rinse 1	80 F+		,
		to manufacturer's specifications			Break	fast	155	180			
and chemical age	nt used	l in⊧Final <sup>l</sup> Rinse			Lun	ch	157	184			
					Din	ner	154	181			
		POT and PAN SINK		T	emper	ature	Wash 110 F+	Rinse 11	DF+	Final Rins	e
Final <sup>2</sup> Rinse Temp	os deter	mined by chemical agent used			Break	fast					
					Lun		_			=======================================	
					Din	ner	7				
	F	REEZER and WALK-IN	Т	empe	ature		Freezer 0 Or below	Walk-in 35-40F	Wall 35-4	1	
Record temp	eratui	res, Freezer and Walk-ins				AM	Ø	38.1	3		
Record temp	eratu	res, Freezer and Walk-ins				PM	12	37	3-		
		DRY STORAGE	Temp	eratu	re 45-	80	Area 1	Area l	Area		
Record temp	eratu	res Dry Storage Areas				AM	40	70,	_	_	
Record temp	eratu	res, Dry Storage Areas			•	PM	67	68	-	_	
Cleaning Sc	hedu	le completed	AN	M	P	M					
		Circle One	Yes)/	No	Yes	/ No		1			
Signature, Cook  M(C) FOOD SERVICE	Superv	DATE: _	8/ 5/19	4/10	2 e	Signatu	ure, Cook Superv	isor (PM)			pl



DATE:	Aug 04, 2019		SUNDAY	4Y		BREAKFAST		CY	CYCLE:	5	
Prepared by:	: Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth ms	DL Temp	Prod Qty	Over Prod
Louled	Cream of Rice	1 cup	200 lbs	0300	180	VEGETARIAN	Bran Flakes	1 c	180	)244	O
To last	Section 160 Section 160	1/2 cup	Ges	0810	27	Scrambled Eggs Peanut Butter	Peanut Butter	1 oz	RT	0	
+ (	w/T-sausage	zen	20 <del>1</del> 1	0070	180	1/2 cup	1/2 cup Diet Jelly	2 pkts	RT		
The state of the s		1/2 cup	4 mags	050	RT						
+ in	Tortilla	2 each	१७३	0430	RT		Bread	$1  \mathrm{sl}$	RT		
	Apple CoffeeCake	1 piece	4 bags	050	RT		Fresh Fruit	1 ea	RT		
<u>~</u>	Sugar	2 pkts	1.12	050	RT		Sugar Sub	2 pkts	RT		$\wedge$
\( \)	Coffee	8 oz	34,	ocho	1000		Coffee	8 oz	8		
\ <u>\</u>	Milk 2%	8 oz	1328	090	40		Milk 2 %	8 oz	40	)	)
Portions verified by:	rified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	MENTATIO	NC		
			Population		1244	$\operatorname{Staff}(eta \widehat{\mathcal{I}})$					
Signature:	Keyco		Population -ICE		1611	)	First cart out:	0515			
	Cook Supervisor	i	MARSHALLS	ST	53	Labeled &	Last cart out:	0.400	_		
Signature:	Mykener	>	Call Backs	3		Refrigerated	Signature	Reyad	20		
	Food Service Manage	0	Test Trays	<b>-</b>		(Yes) No		C			
Prepared by:	Johnny Sack	(	HS SNACK	K	Saok meal	Johnny Sack Meal Coupts	MI	MEAL TRAY SET UP	Y SET U	JP	
	Proteins	2 - 2oz	Protein	1 02	TEST			\		•	
	Bread	4 slices	Bread	2 sliges		Test Sacks	Holed	<u>.</u>	. Sousage	RR	Z
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		C462		>		
	Drink	1 each	Protein	2 - 2oz	BACK	_	217				
			Bread	4 slices		Labeled &	10 VIII	6.2	De C	Jahnen!	
\ <u>,</u>			Cookie	1 each	TOTALS	Refrigerated	Ste at a	<u>ځ</u> ر	3		***
Rev 4/2019 mps	S		Drink	1 each		Yes No	Sugar,				
					\						



DATE:	AUG 04, 2019		SUNDAY	\X		LUNCH		CY	CYCLE:	5	
Prepared by:	7: Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DL	Prod	Over
-	_	SIZE		rrep	1emp		пал ппати		dmar //	رم هو ري ا	rrou
不されるこ	Turkey Bologna	4 oz	300/10	900	554	VEGETARIAN	Turkey	4 oz	10 A	1500	Ø
_	Potato Salad Miste	1/2 cup	6016		31.8	Cheese	Cheese Steam Potato	1/2 c	87.8	V	
\	Coleslaw	1/2 cup	1 xqt		30.	3 oz	ColeSlaw w/dressing	1 c	36.1		
ſ		1	)	<i></i>			Green Beans	1 c	165.9	)	)
<u></u>	Lettuce	1/2 cup	Sbx		40		Lettuce	1/2 c	40		
\	Onion	1 slice	1bg		40		Onion	2 sl	40		
	Mayo None labk	1 pkt	4	/	RT		Mustard	1 pkt	7		
\	Bread	2 slices	13 EK		RT		Bread	2 sl	m RT		
J	Unsweet Tea	8 oz	最.化		34.6		Canned Fruit	1/2 c	40	<i></i>	
				)			Unsweet Tea	8 oz	J.16		
Portions verified by:	rified by:		.—1	Meal Co	unt Docui	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	NO		
			Population		12414	$_{\rm Staff} {\cal O}$					
Signature:	A. Chronez		Population -ICE	-ICE			First cart out:	1000			
	Gook Supervisor		MARSHALLS	ST		Labeled &	Last cart out:	021			
Signature:	MyKeene	>	Call Backs 3	2		Refrigerated	Signature (	K	29002	Ń	
	Food Service Manage	0	Test Trays	2		(Yes) No	)	$\left  \cdot \right $	7		
Prepared by:	Johnny Sack		HS SNACK	, a	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	лР	
	Proteins	2 - 2oz	Protein	1 oz	TEST		pt			305	ð
	Bread	4 slices	Bread	2 slices		Test Sacks		Jose Law		o t	2
	Pruit	1 each	HYPER CALORIC	ORIC	CALL			200		200	0,000
	Drink	1 each	Protein	2 - 20z	BACK						
	/		Bread	4 Slices		Labeled &	72			5	Q
_			Cookie	l each	TOTALS	rated	2 reac		122	1. 2015.	
Rev 4/2019 mps	St		Dryzk	I each		Yes	Ć.		_		



DATE:	Aug 04, 2019		SUNDAY	IX		DINNER		CX	CYCLE:	5	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu	Special Instructions	Diet For Health Menu Items	alth ms	DL	Prod Otv	Over Prod
_	Red Beans and		A553		183	VEGETARIAN	Beef Patty	4 oz	186	(244)	0
	Polish Sausage		765		189	Red Beans	Red Beans Red Beans	1 c	190	1	
· /\	Rice	1/2 cup	263		ЙO	2 cups Rice	Rice	1/2 с	36		
1	Hominy	1/2 cup	506		175	2.	Carrots	1/2 c	170		
TY	Tossed Salad	1/2 cup	66		38.6	Rice	Rice Tossed Salad	1/2 c	381		
つ.	Dressing	1 0z	1.259		RT	1 cup	1 cup Diet Dressing	1 oz	RT		
<del>/</del> 1	Tortilla	2 each	665		RT		Tortilla	1 ea	RT		
>	White Cake	1 piece	3.945		RT		Canned Fruit	1/2 с	38:4		
/	Drink w/Vit	8 oz	525.		38.7		Unsweet Drink	8 oz	38.1		<i>(</i>
Portions verified by:	ified by://		. 1	Meal Cor	int Docur	Meal Count Documentation	SERVICE DOCUMENTATION	MENTATI	NC		
	1111		Population	tion [	ITTH	Staff /O					
Signature:			Population -ICE		191		First cart out:	153	/		
	Cook Supervisor		MARSHALLS	7	3	Labeled &	Last cart out:	1851	2	1	
Signature:	M Keiner	1	Call Backs	17,		Refrigerated	Signature				
	Food Service Manager	r/)	Test Trays	3		$\langle f_{\rm es} \rangle$ No				ı	
Prepared by:	Johnny Sack 57	7	HS SNACK	o/ >	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	Ъ	
MeM	Proteins	2 - 20z	Protein	1 oz	TEST		18000011	CALAN	AN	nd	cfi.
my (/) //	Bread	4 slices	Bread	2 slices	ħ	Test Sacks	Horiwy	シビン	)	,	
	Fruit	1 each	HYPER CALORIC	CORIC	CALE	\					
	Drink	1 each	Protein	2 - 20z	BACK	(	JXYV)		RED	X	
			Bread	slices		Labeled &			MAK	AIR	
			Cookie	1 each	TOTALS	Refrigerated			A To	2	
Rev 4/2019 mps			Drink	1 each		Yes No					

		× ,